



# DINNER MENU

*A generation ago, in the province of Naples (birthplace of Sophia Loren), Carlo Capuano first began his long standing tradition of serving time honored family recipes to the public. This continues today with sons Vincenzo, Aniello, Giuliano and Floriano. Since coming to American in 1983, the Capuano family upholds the long family tradition of making exceptional dishes with the style and flair that have won the hearts of Italy. It is with great pleasure that we offer you this opportunity to experience a small piece of our heritage, our family, and our traditions.*

*~ Carlo Capuano ~*

*All Chicken Used is Certified Organic & Halal.  
We Use Imported Meats & Cheeses from Italy  
and We Get Seafood Delivered 7 Days a Week.  
We Try to Purchase Our Vegetables from Local Farms.*

## Appetizers

**MUSSEL CARLUCCI** Sautéed with garlic, olive oil, Italian herbs, white wine OR marinara sauce 14

**SPINACH ARANCINI** Italian classic rice ball stuffed with spinach and peas served with a side of marinara sauce 13

**FRIED OR SPICY CALAMARI** Choice of fried calamari served with marinara sauce OR fried calamari tossed with honey, red wine, and cherry hot peppers 15

**BUFFALO CHICKEN TENDERS** Breaded and fried chicken strips tossed in a honey spicy zesty sauce 11

**MISTO ITALIANO** A mixed cold antipasto plate of prosciutto, soppressata, salami, sharp provolone fresh mozzarella, roasted peppers, kalamata olives, artichoke hearts, and grilled zucchini 14

**SCALLOPS ANGELICA** Jumbo scallops stuffed with horseradish and crabmeat, wrapped with bacon, grilled and served with a lemon saffron sauce and sautéed spinach 16

**CLAMS CASINO** Half dozen broiled clams, topped with onions, peppers, and bacon 14

**BADA BING SHRIMP** Crispy Shrimp tossed in a creamy spicy sauce 15

## Soups & Greens

**CAPRESE SALAD** Fresh mozzarella and tomatoes garnished, and roasted peppers, marinated eggplant, zucchini, olives and basil served with balsamic vinaigrette on the side 13

**ARUGULA CHICKEN MOZZARELLA SALAD** Breaded or grilled chicken strips tossed with arugula and fresh mozzarella with a touch of reduced balsamic 15

**MEDITERRANEAN SALAD** Marinated baby shrimp, scallops, and calamari served on top of spring mix and romaine with tomatoes, cucumbers, olives, roasted peppers, and artichokes 19

**SPINACH AND BLACKENED SALMON** Blackened filet of salmon over fresh California spinach, tomatoes, cucumbers with a side of balsamic dressing 19

**PALM BEACH SALAD** Crispy romaine lettuce dried cranberries pecans fresh mango strips and grilled shrimp tossed with mango dressing 19

**CAESAR SALAD** 11

**WALNUT APPLE SALAD** Mix of romaine and spring mix salad tossed with glazed walnuts, sliced apples, dried cherries, crumbled bleu cheese, drizzled with a homemade cranberry vinaigrette dressing 14

**GRILLED PORTOBELLO SALAD** Spring mix and romaine with tomatoes, cucumbers, olives, roasted peppers and artichokes 12

**GRILLED CHICKEN CLUB SALAD** Romaine lettuce, field greens cucumbers, tomatoes topped with grilled chicken crispy bacon and melted mozzarella with a side of balsamic dressing 17

Add Chicken 6 / Shrimp 12 / Salmon 13

PASTA FAGIOLI 5

SEAFOOD BISQUE 7

CHEF'S SELECTION OF THE DAY 6

## Carlucci's Favorites

**CRAB CAKES** Jumbo crab cake served with a lemon butter garlic white wine saffron sauce over capellini or vegetables MP

**CHICKEN AND SHRIMP STEPHANIE**

Grilled chicken strips and jumbo shrimp sauteed with bacon, asparagus, and sundried tomatoes in a vodka sauce topped with penne pasta 26

**PARMIGIANA** Topped with tomato sauce and mozzarella cheese served with pasta or vegetables Breaded Chicken Parmigiana 22

Breaded Veal Parmigiana 25

Grilled Chicken Parmigiana 22

Grilled Eggplant Parmigiana 21

Breaded Eggplant Parmigiana 21

**CHICKEN SICILIANO** Grilled chicken breast sautéed with mushrooms, artichoke hearts and kalamata olives in a garlic white wine sauce served over linguine pasta 23

**CAPELLINI MARADONA** Jumbo lump crab meat tossed in a pink cream sauce with chopped fresh tomatoes served with capellini 29

**CHICKEN AND SHRIMP GRANATA** Sauteed chicken breast with baby shrimp in a light cherry tomato sauce topped with mozzarella cheese and seasoned breadcrumbs 26

**BORSELLINI ALLA VODKA** Grilled chicken strips, mushrooms in a creamy vodka sauce tossed with cheese pasta pockets 22

**CarluccisItalianGrill.com**

**Ask Your Server  
For The Daily Specials!**



# Fresh & Premium Sides

GRILLED SHRIMP (5)	12	CRABMEAT	13
SAUTEED BROCCOLI	6	SIDE OF VEGETABLES	5
GRILLED CHICKEN	6	ADD A SIDE OF PASTA	
SPINACH SAUTEED		& SAUCE	10
IN GARLIC AND OIL	6	ADD A SIDE OF GF PASTA	
BROCCOLI RABE	7	& SAUCE	12
SAUSAGE OR MEATBALL	6		

# Kid's Menu

VALID FOR KIDS 10 & UNDER 10  
INCLUDES FOUNTAIN BEVERAGE

BROCCOLI AND VEGETABLE MIX	LINGUINI MARINARA
MAC AND CHEESE	FETTUCCHINI ALFREDO
RAVIOLI	CHICKEN PARMIGIANA
PIZZA	CHICKEN FINGERS
PENNE MEAT SAUCE	CHEESEBURGER
PENNE MEATBALL	PENNE VODKA
MOZZARELLA STICKS	PENNE BUTTER

# Beverages

FOUNTAIN DRINK	3	CAPPUCCINO	5
FRESH BREWED COFFEE	3	ESPRESSO	
HOT TEA	3	Single 3.50 // Double 4.00	
MILK	3	SPARKING WATER 1-LITER	5
HOT CHOCOLATE	3	FLAT WATER 1-LITER	5
HOT HERBAL TEA	3		



CHECK OUR OUR CATERING MENUS  
& BANQUET PACKAGES ONLINE  
AT CARLUCCISITALIANGRILL.COM

WE OFFER ON & OFF  
PREMISE CATERING

PLAN A SPECIAL OCCASION  
WITH CARLUCCI'S TODAY!

LUNCH PACKAGES AND DINNER PACKAGES

CARLUCCI'S FOOD TRUCK NOW AVAILABLE  
FOR OFF PREMISE EVENTS

BABY SHOWER, BRIDAL SHOWER,  
BIRTHDAY DINNER OR  
ANY SPECIAL OCCASION

Don't forget to visit  
our other locations!

Please notify management of any food allergies prior to plac-  
ing order. Ordering and consuming raw or undercooked meat,  
poultry or fish may increase your risk of food-borne illnesses.  
All menu prices subject to change without notice.

# Carlucci's Light Specialties

**SALMON BRUSCHETTA** Grilled salmon topped with  
diced mango, peppers, onions, and tomatoes with  
a touch of spice served with a baked potato and  
asparagus 27  
**CHICKEN FLORENTINE** Grilled chicken breast topped  
with spinach and mozzarella cheese, served on top  
of sauteed mushrooms in a white wine sauce over  
vegetables 23  
**RUSTIC ITALIAN COD** Filet of cod topped with a  
Tuscan glaze with lemon served with asparagus and  
grilled vegetables and potatoes 27  
**GRILLED CHICKEN PAILLARD** Chicken breast served  
with garlic and olive oil, sauteed broccoli rabe and  
roasted red peppers 23

**TILAPIA LIMONE** Baked tilapia filet with lemon  
seasoning served over sauteed spinach and garlic  
cherry tomatoes Chardonnay sauce 25  
**PASTA PRIMAVERA WITH CHICKEN** Penne pasta  
sauteéd with mixed vegetables with grilled chicken  
tossed in garlic & oil with chopped tomatoes 21  
**WHOLE WHEAT PASTA CON GAMBERI** Sauteed jumbo  
shrimp, broccoli florets in cherry tomato sauce 26  
**PASTA SCAMPANATTI** Sauteed grilled chicken  
strips, sausage, shrimp, onions, and sundried  
tomatoes in a rosemary garlic Chardonnay sauce  
tossed with penne pasta 27  
**TRIO SEAFOOD VERDURE** Grilled fillet of salmon,  
scallops, and shrimp served with julienne vegetables  
served with lemon saffron sauce 29

# Mix of Land & Seafood

**CHICKEN SANTA LUCIA** Grilled chicken breast  
sauteed with broccoli rabe, sundried tomatoes, and  
roasted peppers topped with smoked mozzarella in a  
light marinara sauce served on a bed of farfalle 23  
**EGGPLANT ARNAUD** Stuffed eggplant with ricotta  
cheese and fresh mozzarella in marinara sauce over  
spinach 21  
**CHICKEN REALE** Breaded chicken stuffed with ham  
and fontina cheese, served in a cream sauce with  
fresh tomatoes and peas over pappardelle pasta 24  
**CHICKEN VILLAGGIO** Breaded chicken breast topped  
with prosciutto, spinach, and mozzarella served over  
tortellini in an alfredo sauce 26  
**CHICKEN OR VEAL SAPORITO** Lightly sauteed veal  
medallions or chicken with asparagus and jumbo  
lump crabmeat in a delicious champagne cream  
sauce with house vegetables or pasta  
Chicken 28 // Veal 30

**CHICKEN FRANCESE** Boneless breast of chicken, egg  
batter dipped, sauteed in a light lemon win sauce,  
served with potato and vegetable 22  
**CHICKEN MIMOSA** Chicken with sauteed artichokes,  
mushrooms and sundried tomatoes in a garlic lemon  
wine sauce over linguine pasta 23  
**LINGUINE CARNEVALE** Clams, mussels, shrimp,  
scallops, and calamari simmered in your choice  
of white wine garlic and oil sauce or red marinara  
sauce over linguine 31  
**PAPPARDELLE DELLA ZIA** Grilled chicken strips,  
shrimp sauteed with mushrooms fresh cherry  
tomatoes in a creamy marsala sauce tossed with  
pappardelle pasta 27  
**LINGUINE VONGOLE** Linguine pasta in a white wine  
sauce with clams 25

# Italian Craving

**RAVIOLI BELLINI** Cheese ravioli served in a creamy  
pink sauce with spinach and topped with mozzarella  
cheese 22  
**SEAFOOD FRADIAVOLO** Shrimp and calamari tossed  
in a spicy marinara sauce over fettuccini pasta 29  
**PENNE ALLA VODKA** Pasta in flamed vodka blush  
cream sauce with prosciutto 20  
**PENNE BARESE** Penne pasta tossed with sweet  
sausage and broccoli rabe in garlic and oil 22  
**PENNE AL FORNO** Penne pasta oven baked topped  
with mozzarella cheese and tomato sauce 20  
**LINGUINI WITH MEATBALLS** Meatballs tossed with  
linguini in a marinara sauce 20

**MEAT LASAGNA** Baked homemade beef and veal  
meat lasagna with marinara 21  
**FARFALLE BOSCAIOLA** Pink Bolognese sauce with  
peas and mushrooms tossed with bow tie pasta 21  
**LINGUINE SCOGLIO** Shrimp, mussels, and clams  
sauteed in garlic and oil with a white wine and  
cherry tomatoes served over linguine 27  
**FAGOTTINI DI MARE** Pasta pockets stuffed with  
cheese in a vodka blush cream sauce with  
asparagus, shrimp, and crabmeat 26  
**BORSELLINI PESTO** Grilled chicken strips, in a basil  
creamy sauce tossed with cheese pasta pockets 22

# Wood Fired Pizza

**PIZZA MARGHERITA** Traditional Italian Pie, With  
Fresh Imported Mozzarella cheese, tomato sauce,  
olive oil and basil 17  
**PIZZA ROMA** Prosciutto, arugula and mushrooms  
with cheese and tomato sauce 17  
**TRADITIONAL PLAIN PIE** Traditional Pie, with cheese,  
tomato sauce, olive oil and basil 16  
**PIZZA MARINARA** Cheeseless with marinara sauce,  
chopped tomato, olive oil, fresh garlic and basil 14  
**PIZZA RUCCOLA E PROSCIUTTO** White cheese pie  
with arugula imported prosciutto di parma and  
balsamic reduction glaze 18

**PIZZA ALLA VODKA** White cheese pizza topped our  
delicious, flamed penne vodka 19  
**PIZZA BIANCA** Fresh garlic, olive oil, basil, cheese,  
chopped tomatoes and salsa di ricotta 15  
**PIZZA STAGIONE** A pizza divided into quarters and  
topped individually with mushrooms, artichokes,  
spinach, and roasted peppers 16  
**PIZZA CAPRICCIOSA** Prosciutto, mushrooms,  
artichokes, black olives with cheese and tomato  
sauce 17  
**PIZZA PAESANO** White pizza with fresh mozzarella,  
sauteed mushrooms and sausage 17